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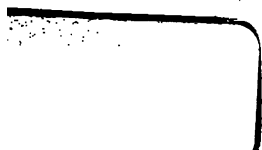
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# *How to Make Good Things to Eat*



**Libby, McNeill & Libby**  
**CHICAGO**



# How to Make Good Things to Eat

Prepared by Mrs. Gesine <sup>(Knobel)</sup> Lemcke  
Principal, New York Cooking School



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Libby, McNeill & Libby  
Chicago



General Offices  
Libby, McNeill & Libby  
Chicago



## “Good Things to Eat”

**T**HE well appointed household is always ready for emergencies.

Have you ever had an unexpected guest arrive at an inopportune time? Have you ever wondered what you should have for luncheon or even what you should have for breakfast under such circumstances?

Libby's Natural Flavor Food Products are put up to meet exactly these conditions—to make it possible to serve a dainty, appetizing and wholesome meal on a moment's notice.

Every one of Libby's Products is prepared in the Libby kitchens, where wholesomeness and cleanliness mark every step of the work.

You can depend absolutely upon the goodness and purity of each of these dainty dishes.

Wise housekeepers make it a rule to keep a supply of Libby's Natural Flavor Food Products on the pantry shelves for ready use.

The Libby Concentrated Soups have a delicacy of flavor and richness of stock that are rarely found in prepared soups

The Libby meats, such as Potted Ham, Potted Tongue, Boneless Chicken and Boneless Turkey are of the choicest selection, while such delicious dishes as Libby's Corned Beef Hash, Melrose Paté Veal Loaf, etc., are prepared after receipts that are unsurpassed in excellence.

You will find much information of value in this little book about "Good Things to Eat;" and we sincerely trust you will be so thoroughly satisfied with the Libby Products that you will keep a supply of them constantly in your home, ready for instant service, enabling you at any time to serve a meal quickly and economically which will be palatable, dainty and delicious.

Libby, McNeill & Libby.

Chicago, U. S. A

# How to Make Good Things to Eat

## Directions for Measuring

*All measures are to be taken level unless otherwise directed.*

*Use a standard half-pint measuring cup, and the regulation teaspoon and tablespoon.*

## LIBBY'S LOAF GOODS

**LIBBY'S VEAL LOAF** is an excellently-prepared meat, convenient for sandwiches, and may be used in a variety of ways either hot or cold.

**LIBBY'S VEAL LOAF WITH WHITE SAUCE.** Cut the contents of a half-pound can of Libby's Veal Loaf into one-half inch cubes. Make one cup White Sauce (see page 14), and just before removing from the fire, add the meat. Pour it over small pieces of hot buttered toast.

**CASSEROLE OF RICE AND LIBBY'S VEAL LOAF.** Boil or steam one cup of well washed rice until tender. Remove the contents of a one-pound can of Libby's Veal Loaf, season with a few drops onion juice, one teaspoon chopped parsley, and salt if necessary; add one beaten egg and one-fourth cup cracker



Veal Croquette

**143055**



crumbs and enough hot water or milk to moisten. Butter a mould and line it with rice about one-half inch deep, fill the center with the meat and cover with the rice. Cover mould with buttered paper, and steam forty-five minutes. Turn out on a hot platter and pour a cup and a half of Tomato Sauce (see page 15) around it.



**LIBBY'S BEEF LOAF** prepared in the above way is delicious.

**LIBBY'S VEAL LOAF** Cut Libby's Veal Loaf into quarter-inch slices, dip in beaten egg, cover with bread crumbs, and fry a light brown, either in shallow or deep hot fat. Drain and serve with Bechamel or Tomato Sauce.

Any of Libby's Loaf Goods are excellent when prepared in this way.

**LIBBY'S** is an excellent meat for sandwiches, **CHICKEN LOAF** and when served hot with White Sauce it makes a simple luncheon dish.

**CHICKEN CUTLETS.** Mix two cups Libby's Chicken Loaf with one-half cup Thick White Sauce (see page 14).



Meat Saws

Spread in a shallow dish to cool. Shape in a cutlet mould, dip in fine bread crumbs, then in beaten egg, and again in bread crumbs. Fry in deep hot fat about one minute, and drain on unglazed paper. Put a paper frill in the pointed



end of each cutlet, and stack around a mound of rice or riced potatoes garnished with parsley, or stack the cutlets around a mound of parsley.

This may be used as a croquette mixture. Shape into the form of cylinders or cones, dip in bread crumbs, in beaten egg and in crumbs again, fry in deep hot fat, and drain. Arrange on a folded napkin and garnish with parsley. If desired a cream sauce may be served with them.

**CROQUETTES AND CUTLETS** may be prepared from Libby's Loaf preparations by following the above directions. Have the mixture as soft as can be handled, so that the inside of the cutlet or croquette will be creamy.

**CHICKEN SOUFFLÉ.** Make a White Sauce of two cups milk, three tablespoons flour, one-half teaspoon salt, one-eighth teaspoon pepper, and three tablespoons butter. When thickened add two cups Libby's Chicken Loaf. Remove from fire and add the yolks of three eggs and one tablespoon parsley chopped fine, a few drops of onion juice, if desired, and then fold in the whites of three eggs beaten stiff. Turn into a buttered baking dish, set in a pan of warm water, and bake thirty minutes in a moderate oven.

Any of Libby's Loaf preparations may be substituted for the Chicken Loaf in the above receipt.



"I look upon it that he who does not mind his belly will hardly mind anything else."

**LIBBY'S HAM LOAF** is excellent for serving cold with salad. It also makes excellent sandwiches. It may be heated and served with any cooked vegetable.



**LIBBY'S HAM LOAF WITH CREAMED POTATOES.** Wash, pare and cut potatoes into one-half inch cubes. Having two cups when cooked, drain and pour over them one cup White Sauce. Heat a half-pound can of Libby's Ham Loaf and cut into quarter-inch slices. Turn the potatoes out on a hot platter and arrange the slices of Ham Loaf around them. Sprinkle one teaspoon parsley chopped fine over the potatoes, and serve. If desired the Ham Loaf may be used cold.

**LIBBY'S BEEF LOAF.** A simple way of serving Libby's Beef Loaf is to cut a half-pound loaf into quarter-inch slices, and sauté in hot butter. Serve with potato cakes made from cold mashed potatoes.

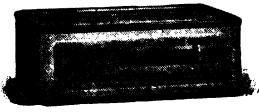
**LIBBY'S BEEF LOAF WITH POACHED EGGS.** Cut the contents of a one-pound can of Libby's Beef Loaf into quarter-inch slices, and sauté in hot butter; lay the meat on pieces of hot buttered toast and put a poached egg on top of each piece of meat.

Serve for breakfast. The egg may be omitted and a cup of White Sauce poured over the meat and toast.

Another way of serving this delicious meat is to cut it into slices, place in buttered pan,



Fresh Meat Shipping Department



and bake in hot oven about five minutes or until heated through. Arrange the meat on a hot platter. At the same time cut some cold boiled potatoes into one-half inch cubes or thin slices, enough to make one pint. Melt one tablespoon of butter in a saucepan, add the potatoes, cover them with milk, and season with one-half teaspoon salt and one-eighth teaspoon pepper. Cook slowly until the milk is reduced to a creamy consistency. Care should be taken not to stir the potatoes; only shake the saucepan occasionally. Just before removing from the fire, add one teaspoon chopped parsley. Turn into a vegetable dish and serve with the meat.

**LIBBY'S HAMBURGER LOAF** (served cold). Place a half-pound can of Libby's Hamburger Loaf in a cold place or on ice. When ready to serve cut the meat into thin slices, and lay them on a platter. Cut four hard-cooked eggs in halves lengthwise, lay them in a circle around it, and serve with any kind of vegetable salad.

**SANDWICHES** (Plain). Cut the bread about an eighth of an inch thick, and remove the crusts. Cream one-half cup butter with one-half tablespoon English mixed mustard and spread over the slices of bread. Cut the contents of a half-pound can of Libby's Hamburger Loaf into very thin slices and put two pieces of meat between each two



Moving Tables

pieces of bread. In place of English mustard, one tablespoon French mustard may be used. Cut the sandwiches into halves lengthwise or diagonally.



Any of Libby's Loaf preparations may be substituted for the Hamburger Loaf.

**LIBBY'S LUNCHEON LOAF** is one of the latest products of Libby's kitchens. It may be

served either hot or cold in a variety of ways. Dainty entrées, and luncheon or breakfast dishes can be prepared with little trouble in a short space of time.

**FRICADILLEN.** Soften one-half cup stale bread crumbs, omitting the crust, in one-half cup milk. Place a saucepan with one-half tablespoon butter over the fire. When the butter is melted mix in the bread, stir and cook until the bread has formed a paste, and then add one well beaten egg. Remove from fire, and when thoroughly cooled add one-half pound can Libby's Luncheon Loaf, one-fourth teaspoon salt, a few gratings nutmeg, one-eighth teaspoon pepper, and one teaspoon grated onion. Mix all together.



Divide the mixture into six equal parts; roll them into small balls and flatten them to one-half inch in thickness, cover each with bread crumbs, and fry in butter or beef fat to a light brown on both sides, or roll them in beaten egg and crumbs again and fry in deep hot fat; drain on unglazed paper. Arrange on a hot platter

Trimming Tongues



Dressed Beef in Cooler

and garnish with parsley. Serve with Lyonnaise potatoes or with any kind of vegetable.

**LIBBY'S BEEF LOAF** is delicious prepared in the same way.

**LUNCHEON LOAF** Place a pound can of Libby's  
**À LA DIABLE.**

Luncheon Loaf in a cool place or on ice, and when thoroughly cooled open the can, turn out the contents on a board, and cut the loaf into quarter-inch slices. Melt one tablespoon of butter in a frying pan; put in the slices and cook for a few minutes on each side, enough to heat them through and brown them a little. Lay the meat on a hot platter. Put two tablespoons each of French mustard, tomato catsup and Worcestershire sauce into the pan, stir and cook a few minutes, and then pour it over the meat. Garnish the dish with triangles of toast or serve with hot biscuits and baked potatoes.



**LUNCHEON LOAF**      Cut the contents of a  
**FRIED.**                      can of Libby's Lunch-

eon Loaf into quarter-inch slices. Fry them a light brown on both sides in a small quantity of butter. Put some hashed brown potatoes in the center on a hot platter and arrange the meat in a circle around them. Serve with muffins and coffee for breakfast.



Any of Libby's Loaf preparations prepared in this way forms a substantial breakfast.

**LIBBY'S CHICKEN,** is an excellent preparation for  
**VEAL AND HAM PATÉ** sandwiches. Mix to a smooth paste with mayonnaise dressing, and add a few olives or pickles or almonds or pecans, chopped very fine. Spread between thin slices of bread and butter.

**LIBBY'S CHICKEN, VEAL AND HAM PATÉ,** makes deli-  
**LIBBY'S CHICKEN AND VEAL, OR** cious soufflés  
**LIBBY'S CHICKEN AND HAM PATÉ** or croquettes  
and may be prepared in many different ways by following the receipts for any of Libby's Loaf goods, substituting these excellent preparations for them.

**CANAPÉS.** Spread circular pieces of toasted bread, or bread cut in narrow oblong pieces and then toasted, with Libby's Chicken, Veal and Ham Paté rubbed to a paste with a small quantity of creamed butter seasoned with Worcestershire sauce. Place in the center of each a half olive, and around each arrange a border of whites of hard-boiled eggs chopped



Dressing Poultry



fine; or omit the olive and arrange a border of olives chopped fine around the edge in place of the eggs. Serve on a folded napkin and garnish the dish with parsley.

**LIBBY'S CHICKEN AND HAM PATÉ OR** may be used in **LIBBY'S CHICKEN AND VEAL PATÉ** the above receipt in place of the Chicken, Veal and Ham Paté.

**LIBBY'S BONELESS CHICKEN AND** These delicate **LIBBY'S BONELESS TURKEY.** meats may be converted into so many dainty and appetizing dishes requiring only a few minutes time in preparation, that those who have used them once will surely never be without a can or two in the house.

**CREAMED CHICKEN.** Remove the contents of a half-pound can of Libby's Boneless Chicken, cut into inch-size pieces, and add to one cup White Sauce. Serve on small squares of toast or with hot rolls.

**CHICKEN WITH** Remove one-half pound Libby's Bone-  
**OYSTERS.** less Chicken from can and cut into inch pieces. Let one dozen oysters come to a boil in their own liquor, and then drain off the liquor. Melt one and a half tablespoons butter in a saucepan, add one and a half tablespoons flour mixed with one-half teaspoon salt and one-fourth teaspoon pepper; stir until well blended,



Cooking Rooms



"Some hae meat and canna eat,  
And some can eat but hae no meat;

and then add the oyster liquor and enough milk to make one cup of liquid; cook and stir till smooth; add the meat and oysters. If desired, one-half cup of cream mixed with the yolk of one egg may be added last of all. Heat without boiling, as otherwise the mixture might curdle. Serve on small squares of toast and garnish with parsley and toast points.



**CHICKEN OYSTER PATTIES.** Prepare Libby's Boneless Chicken same as above and serve in patty shells. In place of oysters, one-half cup chicken and one-half cup sweetbreads may be used, or an equal quantity of chicken and mushrooms. Serve as a course for dinner or luncheon.

**CHICKEN PIE.** Prepare the chicken in the same way as in either of the foregoing receipts, adding a few drops of onion juice. Place in a buttered baking dish and cover with pie crust or with a rich biscuit dough rolled about one-fourth inch thick. Bake in a hot oven. If puff paste is used, bake separately.

**CHICKEN CROQUETTES.** Remove one pound of Libby's Boneless Chicken from can, chop fine, season with one-fourth teaspoon salt, a few grains cayenne, a few drops of onion juice and one teaspoon chopped parsley. Prepare one cup Thick

White Sauce. Mix with the chicken, using only enough sauce to make it as soft as can be handled. Cool, shape, roll in fine bread



Process Room



crumbs, then in beaten egg to which one tablespoon of water has been added, and then in bread crumbs again. Fry in deep hot fat for one minute; drain and serve with a thin cream or

with Bechamel Sauce.

**CHICKEN SALAD.** Cut one-half pound Libby's Boneless Chicken into one-fourth inch cubes, marinate with French dressing and place on ice for one hour. Just before serving add an equal amount of washed and scraped celery cut in small pieces, and moisten with mayonnaise or boiled dressing. Arrange on bed of lettuce leaves, cover with more dressing, and garnish with yolk of hard-boiled egg pressed through a fine strainer, and with curled celery and capers.

**LIBBY'S BONELESS** may be used in place of the Boneless **TURKEY** Chicken in the above receipts.

**LIBBY'S TURKEY AND TONGUE.** Place a can of Libby's Turkey and Tongue in a cool place or on ice, for several hours. Shortly before serving, remove the skin from the tongue and cut into thin slices, arrange on a bed of shredded lettuce, and lay the turkey cut in thin slices around it. Garnish with parsley and a border of hard-boiled eggs cut in slices. Serve with Tartare Sauce or a vegetable salad.



**LIBBY'S CHICKEN AND TONGUE.**

Place a can of Libby's Chicken and Tongue on ice or in a cool place, for several hours.



When ready to serve, trim the outer skin from the tongue, arrange the slices on a platter, and lay the chicken cut in thin slices around it. Garnish with a border of water cress and serve with Tartare Sauce.

**LIBBY'S TURKEY AND TONGUE** is prepared in the same way as Libby's Ox Tongue à la Jardiniere.

**LIBBY'S CHICKEN AND TONGUE** makes an excellent salad. Trim the tongue and cut into small pieces, cut the chicken into quarter-inch cubes, add half the quantity of washed and scraped celery cut in small pieces, and moisten with mayonnaise or boiled dressing. Arrange on a bed of lettuce leaves, add more dressing, and garnish with water cress and hard-boiled eggs cut in small pieces.

**THICK WHITE SAUCE FOR CUTLETS AND CROQUETTES.** Melt two tablespoons butter in a saucepan, add one-fourth cup flour or two tablespoons corn-starch mixed with one-half teaspoon salt and one-eighth teaspoon pepper; then pour on gradually one cup milk or cream. Cook until it thickens, stirring constantly.

**WHITE SAUCE.** Melt one and a half tablespoons of butter in a saucepan, and add one and a half tablespoons of flour mixed with one-fourth teaspoon salt and one-eighth teaspoon pepper. Pour on



Cutting Vegetables



gradually one cup milk, and cook until it thickens and no butter floats on the surface. For a richer sauce, cream may be substituted for milk.

**TOMATO SAUCE.** Cook one-half can or two cups stewed fresh tomatoes, with one teaspoon chopped onion, two whole cloves, a bit of bayleaf and a sprig of parsley, for about ten minutes. Rub through a strainer. Melt two tablespoons of flour mixed with one-half teaspoon salt and one-eighth teaspoon pepper. Pour on gradually one and a half cups of strained tomato. Cook until it thickens, stirring constantly.

**LIBBY'S OX TONGUES.** Any one who has ever used Libby's Canned Ox Tongue will not take the trouble to boil smoked tongue. Then, too, how often a fine tongue is ruined by a careless cook! It is not alone the trouble, but also the expense, which should be considered. Each can holds one large Ox Tongue, boiled, trimmed and skinned, ready to be used, and costs less than an uncooked tongue, so why bother boiling them yourselves?

**LIBBY'S OX TONGUE SERVED COLD.** Cut the tongue into thin slices, lay the slices on a platter in even rows, one slice overlapping the other, and garnish with a border of aspic and parsley. Serve with string bean or any vegetable salad.

Another way is to arrange a potato salad in a mound, lay a border of shredded



Pickling Cellar

lettuce around the base, and next to the lettuce lay a border of sliced tongue. Then cut hard-boiled eggs into quarters and place them around the tongue about two inches apart.



**LIBBY'S OX TONGUE SALAD.** Wash and cook one-half peck of spinach. Drain and chop fine, and season with salt, pepper and lemon juice. Butter small timbale moulds and pack solidly with the mixture. When cold, remove from moulds and place on thin slices of Libby's Ox Tongue. Garnish the base with parsley and serve Sauce Tartare on top.

**LIBBY'S OX TONGUE** is delicious served either hot or cold with Sauce Tartare.

**SAUCE TARTARE.** Mix one-half teaspoon each of mustard and salt, one teaspoon powdered sugar, one-eighth teaspoon pepper, and the yolk of one egg. When well mixed add one-half cup of Libby's Olive Oil, at first drop by drop, beating with silver fork or wooden spoon. When the mixture thickens, thin it with three tablespoons lemon juice, adding only a little at first; then alternate the oil and lemon juice until all is added. When the mixture is smooth, add one-half tablespoon each chopped parsley, Libby's Olives, capers, and pickles, and a few drops of onion juice. Keep in cold place until ready to use.



Power Press

**LIBBY'S OX TONGUE** Pack a mould in **IN ASPIC.** broken ice and pour in jelly to the depth of one-half



inch. When hard decorate it with cooked carrot, beets, and white of one egg, cut in fancy forms, and a few green peas. Pour a little aspic around decorations and when firm add enough jelly to cover all. When this is firm put in some slices of tongue and cover them with aspic. When hard put in another layer of tongue and fill the mould with aspic. Keep in cool place till ready to serve. Turn out on a serving dish and garnish around base with parsley. Serve with mayonnaise or Olive Sauce.

**ASPIC JELLY.** Soak one package of gelatine in one cup cold water. Place a saucepan with three pints boiling water over the fire; add two tablespoons each of fine cut onion and celery, one bayleaf, three cloves, six peppercorns, and two sprigs parsley. Boil fifteen minutes, and strain. Then add the soaked gelatine, three teaspoons Libby's Fluid Beef or one and a half teaspoons of Libby's Extract, and one teaspoon salt. Beat the whites of two eggs slightly, with the juice of one lemon and one tablespoon cold water. Add this to mixture in the saucepan, stir, and bring slowly to the boiling point. Let stand thirty minutes on back of range, where it will not boil. Strain through double cheesecloth spread over a fine wire strainer.

**OLIVE SAUCE.** Cook two tablespoons butter with a small slice of onion until slightly browned, remove



Rotary Cutter

the onion and add two and a half table-  
spoons of flour mixed with one-half  
teaspoon salt and one-eighth teaspoon  
pepper. Brown the butter and flour, then add gradually  
one cup hot water, to which one-fourth teaspoon Libby's  
Beef Extract or one-half teaspoon Fluid Beef has been  
added. Cook six pitted Libby's Queen Olives five  
minutes in boiling water, drain, and add them to sauce.



**LIBBY'S OX TONGUE** Put three pints boiling water in  
**À LA JARDINIÈRE.** a saucepan, add two tablespoons  
onion cut in small pieces, one bayleaf, two cloves, twelve  
whole peppers, and the same of allspice; cover, and boil  
for twenty minutes; then put in one Libby's Ox Tongue,  
draw the saucepan to side of range where it will not  
boil, cover, and let stand for half an hour. In the mean-  
time prepare and cook two cups of carrots cut in strips,  
two cups potato balls, and reheat one can of peas. When  
ready to serve, lay the tongue on a hot dish and arrange  
the vegetables in clusters around the tongue.

**LIBBY'S OX TONGUE WITH** Cut the tongue into slices  
**TOMATO CATSUP.** one-third inch thick. Dip

in beaten egg and bread crumbs, and sauté in butter.  
Serve with Libby's Tomato  
Catsup.



**LIBBY'S LUNCH TONGUE** and  
Libby's Lamb Tongues may  
be prepared as above.

**BROILED LAMBS' TONGUES.**  
Remove the tongues from  
the can and split them length-  
wise in half, dip them in



melted butter, roll in bread crumbs and broil over the fire or under a gas flame. Arrange on a hot platter and spread with maitre d' hotel butter. Serve with French fried potatoes or chips.

**LAMBS' TONGUE SALAD.** Cut the tongues into half-inch cubes and marinate with French Dressing. Add one cup of celery cut in small pieces to two cups tongue. Just before serving, moisten with Libby's Salad Dressing. Arrange on lettuce leaves, cover with dressing, and garnish with thin slices cut from small pickles and curled celery.

**LIBBY'S LUNCH TONGUE WITH POACHED EGGS.** Prepare six small slices of toast. Cut one-half pound Libby's Lunch Tongue into six slices. Fry one minute on each side in a slightly buttered frying pan; lay a slice of tongue over each piece of toast and a poached egg on top of each piece of tongue. Garnish with parsley and serve at once. In place of poached eggs, scrambled eggs may be spread over the tongue.

**LIBBY'S LUNCH TONGUE.** May be reheated, cut into thin slices, and served with horseradish sauce and any vegetable in season. Another way is to cut a half pound of Libby's Lunch Tongue into half-inch cubes and reheat in a cup of White Sauce.

To serve the Lunch Tongue cold, cut into thin



Washing Cans



slices, garnish with parsley, and serve with Sauce Tartare or potato salad.

Libby's Lambs' Tongues may be substituted for the Lunch Tongue in the above receipts.



**LIBBY'S PEERLESS SLICED DRIED BEEF.** May well be called the friend in need to any housekeeper. No article of food is so handy to convert into quick breakfast or luncheon dishes as this delicious meat. It may be served as it comes from the can, or it may be prepared in a variety of ways.

**LIBBY'S PEERLESS DRIED BEEF WITH WHITE SAUCE.** Measure one cup of Libby's Dried Beef separated into small pieces, cover with boiling water, let stand five minutes, and drain. Add one cup White Sauce. Another way is to melt one tablespoon of butter in a frying pan, add the beef, and when it is heated and the edges are curled add one cup White Sauce. Turn out on a hot platter, or it may be poured over slices of hot toast.

**LIBBY'S PEERLESS DRIED BEEF WITH SCRAMBLED EGGS.** Cut one-quarter pound of Libby's Peerless Dried Beef into small pieces, cover with boiling water, let stand five minutes, and drain.

Beat five eggs until light, add one-half teaspoon salt, one-eighth teaspoon pepper, three-fourths cup milk, and the Dried Beef. Melt one tablespoon butter in a saucepan, and turn in the mixture. Cook



Heading Cans



until of a creamy consistency. Turn out on a hot platter and garnish with parsley or serve on small pieces of toast.

**LIBBY'S PEERLESS DRIED BEEF WITH MACARONI.** Cut one-quarter pound of Libby's Peerless Dried Beef into small pieces, cover with boiling water, let stand five minutes, and drain. Cook one cup macaroni broken in small pieces, in two quarts boiling salted water, until soft; stir occasionally to prevent macaroni from sticking to bottom of kettle. When cooked, drain, and pour cold water over it to prevent it from becoming pasty. Make one and one-half cups Tomato Sauce. Put the macaroni and beef into a baking dish in alternate layers, and pour over them the Tomato Sauce; cover with buttered bread crumbs and bake till the crumbs are brown.

**LIBBY'S CHIPPED DRIED BEEF IN GLASS OR LIBBY'S COTTAGE DRIED BEEF.** May be prepared and served in many different ways by following the directions in the receipts for Libby's Peerless Dried Beef.

**DRIED BEEF OMELET.** Prepare omelet according to directions for Ham Omelet. Just before folding, spread over the omelet one-half cup Libby's Peerless Dried Beef chopped fine, mixed with one-half cup White Sauce. Fold and serve at once.



Testing Cans by Compressed Air

**LIBBY'S SLICED BACON.** This dainty morsel is a most valuable article of food. Its preparation is so simple that it takes only a few minutes to make it ready for the table, and it may be served in a variety of most appetizing ways.



**BROILED BACON.** Place Libby's Sliced Bacon closely together on a wire broiler; place broiler over a dripping-pan, and bake in a hot oven until bacon is crisp and brown, turning once. The broiled bacon may be served as a garnish for fried chicken or broiled beefsteaks.

**LIVER AND BACON.** Trim and cut calves' liver into pieces for serving. Cover with boiling water, let stand five minutes, drain, sprinkle with salt and pepper, dredge with flour, and fry in bacon fat. Serve with bacon.

**OYSTERS AND BACON.** Clean large oysters, wrap a slice of Libby's Bacon around each, and fasten with a toothpick. Put them into an oyster broiler, place broiler over a dripping pan, and bake until bacon is crisp. Serve on small pieces of toast.

**BACON AND EGGS.** Either broil the bacon, or place it in a hot frying pan and cook one minute on each side. As soon as the bacon becomes crisp, remove to a hot platter. Fry the eggs in the hot bacon fat, or the eggs may be poached and served with the bacon.



Dried Beef-Slicing Machine



**LIBBY'S SLICED HAM.** Remove ham from can and soak in warm water

ten minutes. Drain, wipe, and broil over hot coals or under a gas flame. Avoid overcooking, as it toughens the ham. Serve with creamed potatoes.

**LIBBY'S SLICED HAM AND EGGS.** Remove ham from can and soak in warm water ten minutes. Drain, wipe, and place in a hot frying pan; brown quickly on one side, turn, and brown on the other side. Arrange the slices on a hot platter. Put some bacon fat in a frying pan; when hot, drop in the required number of eggs, take up the fat by spoonfuls, and pour it over the eggs. As soon as the white is firm, place on a piece of ham. Continue until all are cooked.

**LIBBY'S COMPRESSED HAM** is one of the most valuable food articles for the housekeeper. Being cooked, its uses are so numerous that it is indispensable in the kitchen.

**HAM AND TOAST WITH POACHED EGGS.** Arrange six small slices of buttered toast on a hot platter; put a thin slice of Libby's Compressed Ham, nicely fried, on each piece of toast; place a poached egg on each; pour over the whole one cup of White Sauce, and serve. If desired the White Sauce may be omitted.

**HAM RAREBIT.** Cut six slices stale bread into rounds, and toast. Spread a thin layer of



Heading Cans

Libby's Compressed Ham finely chopped on each piece of toast. Put one tablespoon of butter in a saucepan over the fire; when melted add one-fourth pound mild soft cheese cut in small pieces, one-fourth teaspoon salt, one-fourth teaspoon mustard, and a few grains of cayenne. As the cheese melts, add gradually one-half cup of ale and one egg slightly beaten. When creamy pour it over the ham and serve at once. Toasted zephyrettes may be used in place of the toast. Cream or milk may be substituted for the ale.



**HAM OMELET.** Separate the yolks from the whites of four eggs. Beat the yolks until thick, add one-half teaspoon salt, one-eighth spoonful pepper, and four tablespoons hot water. Beat whites until stiff; cut and fold them into the first mixture. Put one tablespoon of butter into a hot omelet pan. Turn in the mixture, spread evenly on the pan, place on range where it will cook slowly, and when slightly browned underneath place in a moderate oven to dry off the top. Just before folding spread over the omelet one-fourth cup Libby's Compressed Ham chopped fine. Fold and serve at once. If desired, make one cup White Sauce and pour around omelet.



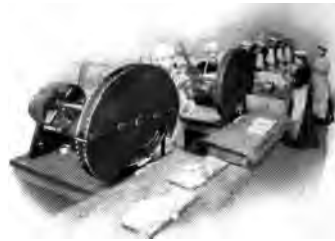
Capping Square Cans



**HAM SALAD.** Cut one pound of Libby's Compressed Ham into half-inch cubes, add an equal amount of celery cut in small pieces, and one cooked potato cut in one-fourth inch cubes. Moisten with mayonnaise or Libby's Salad Dressing. Arrange on a bed of lettuce leaves and sprinkle with fine-chopped parsley.

**HAM SANDWICHES.** Mince some Libby's Compressed Ham. Season to taste by adding mustard paste, and some of Libby's pickles chopped fine. Spread between thin slices of buttered bread. The ham may be cut into thin slices if preferred.

**HAM TIMBALES.** Chop very fine enough of Libby's Compressed Ham to fill one and a half cups. Mix the slightly-beaten yolks of two eggs, one-eighth teaspoon paprika, and one cup of milk; cook in double boiler, stirring constantly until creamy, and avoid curdling. Strain and set away to cool. When cold, add the sauce to the chopped ham, then add one-fourth cup whipped cream (measured before whipping), and the beaten whites of two eggs. Set on ice for ten minutes, butter small timbale moulds, sprinkle them with fine bread crumbs, nearly fill with the mixture, and cover with buttered paper. Set the moulds in a pan partly filled with warm water, and bake for fifteen or twenty minutes in a moderately hot oven. In serving, unmould each timbale on a round piece of toast and garnish with parsley. Serve with Bechamel Sauce.



Bacon-Slicing Machine

**LIBBY'S PORK SAUSAGE MEAT.** This delicious sausage meat may be served either hot or cold. A simple appetizing breakfast may be quickly prepared by cutting the contents of one can of Libby's Sausage Meat into one-fourth inch slices, and frying them until light brown. Serve with Lyonnaise potatoes.



Another way of serving it hot, is to turn the contents of a can into a small deep pan; cover and place in a saucepan of hot water, setting it in the oven or over the fire until heated. Cut the hot meat into one-fourth inch slices. Lay them in a straight row on a hot platter, one slightly overlapping the other; on each side arrange a row of French fried potatoes, or form the slices in a circle and fill the center with creamed potatoes.

For a simple luncheon, arrange the slices of hot sausage meat in a circle and fill the center with fried apples.

A nice way to serve the sausage meat cold is to place a can of Libby's Pork Sausage Meat on ice or in a cool place for several hours. Just before serving, open the can, turn the meat out on a board, and cut into thin slices. Arrange in a circle and fill the center with sliced tomatoes arranged on lettuce leaves, dressed with Libby's Salad Dressing.



Barrel Washer

**PORK SAUSAGE MEAT WITH SCRAMBLED EGGS.** Beat five eggs until light, add one-half teaspoon salt, one-eighth teaspoon pepper, and three-fourths cup milk. Melt one table-



spoon of butter in a saucepan and turn in the mixture. Cook until of creamy consistency, stirring and scraping from bottom of pan. Take up by spoonfuls and place in the center of a hot platter. Open a one-half pound can of Libby's Sausage

Meat, heat over hot water, and cut into thin slices; or cut into one-fourth-inch slices and fry to a light brown. Arrange the meat around the eggs, garnish with parsley, and serve.

Another way of preparing the scrambled eggs with the sausage meat: Just before removing the eggs from the fire, add one-half cup Libby's Sausage Meat cut in one-fourth inch cubes, pour over pieces of buttered toast, and serve.

**LIBBY'S N. E. CLUB-  
HOUSE SAUSAGE  
MEAT.**

Can be substituted for the  
Pork Sausage Meat in the  
above receipt.

**LIBBY'S N. E. CLUB-  
HOUSE SAUSAGE MEAT** is delicious, served either hot or cold. When thoroughly chilled, cut into thin slices and serve with asparagus or other vegetable salad. It makes an excellent luncheon dish.

To serve hot, remove the contents of a one-pound can, cut into quarter-inch slices, and fry until light brown. Serve with creamed potatoes.

Another nice way: Lay a thin slice of heated Club

Sausage-Drying Room





House Sausage Meat on a piece of buttered toast. For six slices place one cup of cheese cut fine in a saucepan. Add half cup of milk, one teaspoon butter, one-half teaspoon English mustard, and a few grains of paprika. Stir and cook until the cheese has melted, and add the yolks of two eggs mixed with one tablespoon of milk. Cook about one minute and pour it over the toast and meat. Avoid over-cooking after adding the eggs, otherwise the mixture will curdle. This may be served as a course.



**LIBBY'S OXFORD SAUSAGES.** A simple way of preparing Libby's Oxford Sausages is to turn the contents of a pound can into a saucepan, place it in a deeper pan of hot water, and then put it in the oven or over the fire until heated. Drain off the fat and arrange on a hot platter. Serve with fried corn-meal mush.

Another way is to remove most of the fat, turn the sausages into a hot frying pan, and cook until heated. Serve with baked potatoes.

**LIBBY'S OXFORD SAUSAGES, MODERN STYLE.** Open a pound can of

Libby's Oxford Sausages, remove all the fat, and separate the sausages. Roll one cup of pastry dough very thin, cut it into pieces a little longer than the sausages and three inches wide, place a sausage in the center of each piece, fold the paste around it, fasten the ends, and brush them over with milk or beaten egg. Lay



Packing Peerless Dried Beef.



the sausages in a baking tin, and bake in a hot oven until light brown. Arrange in a circle on a hot platter and fill the center with any creamed vegetable you may wish to serve, or the sausages may be arranged in a row and garnished with parsley.

**LIBBY'S OXFORD SAUSAGES WITH BEAN PUREE.**

After opening a half pound can of Libby's Oxford Sausages, turn them into a small deep pan, and set them in a hot oven until thoroughly heated. Put a pint of red bean puree on a hot dish, arrange the sausages on top, and serve.

**LIBBY'S OXFORD SAUSAGES WITH SAUER KRAUT.**

Place in a saucepan one quart of Sauer Kraut, barely covered with boiling water; cook uncovered for forty-five minutes. Open a half pound can of Libby's Oxford Sausages, remove the fat, and lay them on the kraut; cover, and cook for five minutes. Turn out the kraut on a hot platter, lay the sausages around it, and serve with boiled potatoes.



Packing Sauer Kraut

**LIBBY'S VIENNA SAUSAGE WITH VEGETABLES.**

Pare and cut into half-inch cubes enough turnips to make one cup. Cook in boiling water. When nearly done, add four cups potatoes pared and cut in cubes, and one tablespoon salt. When the potatoes are cooked, drain off all the water and mash the vegetables; add two tablespoons butter and one-fourth teaspoon pepper; if necessary, add more salt and enough hot milk to moisten. Beat all together until light and put into a buttered baking dish. Open a one-pound can of Libby's Vienna Sausage, lay the sausages on top of the potatoes and turnips, place in a hot oven for ten minutes, and serve. If desired, the turnips may be omitted.



**LIBBY'S VIENNA SAUSAGE WITH TOMATO SAUCE.**

May be substituted for the Vienna Sausage.

**BISOTTO**

Cook one-half cup onion, chopped **À LA MILANAISE.** fine, in two tablespoons butter for five minutes, without browning. Wash one cup rice, cook in boiling water five minutes, drain and rinse with cold water. Add the rice and one-half cup chopped mushrooms to the onions in the saucepan, then add three cups boiling water, one teaspoon salt, one-fourth teaspoon

pepper, and one-half teaspoon Libby's Beef Extract. Cook in double boiler until rice is done. Turn the rice into a dish and add one-half tablespoon butter broken in small pieces, one-half cup grated



Spice Mill and Sausage-Meat Choppers



cheese, and a little Spanish saffron dissolved in one tablespoon hot water. Mix all together. Open a half-pound can of Libby's Vienna Sausage, cut the sausages into slices lengthwise, and put them with the rice in alternate layers in a buttered baking dish. Sprinkle over the top two tablespoons grated cheese and one-half cup buttered crumbs. Bake in a hot oven until light brown.

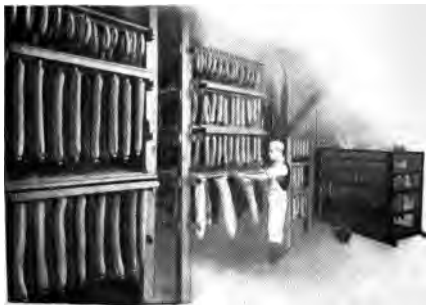
**VIENNA SAUSAGE SANDWICHES.** Cut rye bread into quarter-inch slices, remove crusts, and spread with butter. Cut a Libby's Vienna Sausage in two, lengthwise, and lay on the bread, then cut a few of Libby's Midgets into thin slices and lay them on the sausage. Cover with the other piece of buttered bread.

**LIBBY'S VIENNA SAUSAGE WITH SAUER KRAUT.** Open a can of Libby's Vienna Sausage With Sauer Kraut, and turn the contents into a saucepan; place over the fire, and when it begins to boil, remove and serve with baked potatoes.

Another way is to melt one tablespoon fat (either bacon fat or butter) in a frying pan, and turn in the sauer kraut; reheat the sausages in boiling water; when the sauer kraut is thoroughly heated, turn out in the center of a hot platter and arrange the sausages around it.

**LIBBY'S VIENNA SAUSAGE**  
(German Style).

Remove the contents of a can of Libby's Vienna Sausage, put them into boiling water, and cook five



Sausage Smoke House

minutes. Serve hot with potato salad and rye bread. The sausages may be browned in a hot frying pan and served with baked potatoes.



**LIBBY'S FRANKFURTER** Turn the contents of a pound **BRATWUERST.** can of Libby's Frankfurter Bratwuerst into a saucepan, cover with boiling water, and cook five minutes. Serve hot with potato salad and rye bread.

**LIBBY'S VIENNA SAUSAGE** may be served in the same way.

**LIBBY'S ROAST BEEF** Many tempting dishes can be **AND LIBBY'S BOILED** made from these meats. They **BEEF.** may be served cold with Libby's Chow-Chow, Libby's Chili Sauce, or Libby's Catsup; or they may be converted into soufflés, croquettes, hash, or stews, or heated and served with tomato sauce or sauce piquante.

**POT ROAST.** Open a one-pound can of Libby's Roast Beef, place the meat in a saucepan over the fire and cook slowly until heated through. Arrange on a hot platter, and serve with stewed tomatoes and macaroni prepared as follows: Cook one cup macaroni, according to previous directions; add one-half cup grated cheese to one and a half cups White Sauce; put macaroni in buttered baking dish, pour over sauce, cover with one cup buttered



Filling Six-Pound Cans



bread crumbs, to which two tablespoons grated cheese has been added. Bake until crumbs are brown.

**RAGOUT OF COOKED BEEF.**

Cut one pound of Libby's Roast Beef into inch cubes. Put meat in a saucepan, add one and a half cups boiling water, one-half cup stewed tomatoes, and one tablespoon onion chopped fine. Cook slowly one-half hour. Mix two tablespoons flour in cold water to a smooth paste, add to the boiling stew, and cook ten minutes. Serve plain or in a rice or potato border. Dumplings may be added to the stew ten minutes before removing from the fire, if desired.

**MEAT PIE.** Prepare one pound Libby's Roast Beef as in the above receipt, and just before removing from the fire, add one cup of potatoes cut in quarter-inch slices, which have been parboiled ten minutes in boiling salted water. Turn into buttered baking dish, cover with baking-powder biscuit dough, or with pie crust. Bake in hot oven and serve at once.

**LIBBY'S BOILED BEEF** may be used in any of the receipts where Libby's Roast Beef is called for.

**LIBBY'S ROAST MUTTON.** May be reheated by placing the can in boiling water for twenty minutes. Remove from the can and cut into slices. Serve hot with Libby's Chili Sauce and any cooked vegetable. To serve cold, place can in



Box-Nailing Machine

a cool place or on ice, for several hours. Remove the mutton from can and cut into thin slices. Serve with Libby's Chili Sauce or Libby's Catsup. The mutton may also be made in croquettes in the same way as chicken.



**SCALLOPED MUTTON.** Cut the contents of a one-pound can of Libby's Mutton into small pieces. Put a layer of the mutton in a baking dish, cover the meat with boiled macaroni, then add another layer of meat and macaroni. Pour over it one and a half cups Tomato Sauce, cover with buttered bread crumbs, and bake in a hot oven until the crumbs are brown. Boiled rice or spaghetti may be used in place of macaroni.

**MUTTON BROTH.** Remove the fat from one pound of Libby's Mutton, put the meat in a saucepan, and add three cups boiling water. As soon as it reaches the boiling point add one-fourth cup pearl barley which has soaked in cold water over night or for several hours. Fry for five minutes in one tablespoon of butter, two tablespoons each of carrots, celery, turnips, and onions, cut in quarter inch cubes, and add to broth. Simmer until barley is tender. Thicken with two tablespoons of flour made into a paste with cold water. Rice may be used in place of barley.



**LIBBY'S BRISKET BEEF** is a superior quality of Corned Beef, and is delicious when prepared and served the same as Libby's Corned Beef. It may also be served

Wrapping Machines



hot by placing the can in boiling water for twenty minutes. Open and remove contents, cut into thin slices, garnish with watercress or parsley, and serve with boiled cabbage and potatoes.

**LIBBY'S PEERLESS COT-** is a most valuable article of **TAGE CORNED BEEF** food to the average housekeeper. It may be served either hot or cold, and can be made into many delicious dishes in a few minutes. To serve cold keep the can in a cold place, as the colder the meat is kept the better it will cut. Remove the corned beef from the can and cut into thin slices, arrange them overlapping one another on a platter, and place cooked carrots and turnips cut in small pieces around the meat, and serve the cabbage and potatoes in separate dishes. The meat may be heated over boiling water and served hot with the different vegetables. Served cold with Libby's Salad Dressing and hot biscuits, it makes a nice luncheon dish.

**CREAMED CORNED BEEF HASH.** Chop or cut into fine pieces enough of Libby's Peerless Corned Beef to make one cup, and enough cold cooked potatoes to make two cups. Season with salt and pepper and one scant teaspoon chopped green pepper. Mix the ingredients lightly with a fork. Melt one tablespoon butter in a frying pan, and add the hash and one-half cup cream. Mix well and



Sealing Cans in Vacuum



let it simmer until the cream has been partly absorbed. Serve on a hot platter and garnish with toast points. Poached eggs may be served with the hash on a separate dish.



**LIBBY'S CORNED BEEF** is so well known that it needs no recommendation; it is an indispensable article of food to every housekeeper, and may be served either hot or cold. Keep the can in a cool place, for the colder the meat is kept, the better it will cut. Remove the meat from the can and cut into thin slices, arrange them overlapping one another on a platter, garnish with watercress or parsley; serve with beets or pickles and with potato or any vegetable salad; or the Corned Beef may be surrounded with cooked carrots and turnips, with boiled potatoes and cabbage served in separate dishes.

**CORNED BEEF HASH.** Chop one cup Libby's Corned Beef, and add two cups mashed or chopped potatoes, one-half teaspoon salt, and one-eighth teaspoon pepper. Mix the ingredients lightly with a fork. Put three tablespoons hot water or milk in a frying pan, and add two tablespoons butter or Libby's Beef Marrow. When hot put in the hash and simmer until a crust has formed underneath. Fold like an omelet and turn out on a hot platter. If desired, a few drops of onion juice or one teaspoon chopped parsley may be added to the hash.



Packing and Labeling Glass Jars



Corned Beef Hash with  
Poached Eggs

**LIBBY'S CORNED BEEF HASH.**

Put one tablespoon butter or beef drippings in a frying pan; when melted add three tablespoons milk and the contents of a pound can of Libby's Corned Beef Hash; stir until well mixed; cook slowly until it has absorbed

the milk and a crust has formed underneath. Fold and turn out on a hot platter, and garnish with parsley. Poached eggs may be served with it on a separate dish.

For luncheon serve Libby's Corned Beef Hash heated as above, with Tartare Sauce.

**LIBBY'S BEEF AND VEGETABLES**

Open a can of Libby's Beef and Vegetables, put the contents in a saucepan, cover and cook over a slow fire till heated through, and serve with baked potatoes or boiled rice.

**LIBBY'S BEEF AND VEGETABLES WITH DUMPLINGS.**

Open a can of Libby's Beef and Vegetables, turn the contents into a saucepan, add one cup boiling water, and bring it slowly to the boiling point. In the meantime measure two cups sifted flour, four teaspoons baking powder, and one-half teaspoon salt; mix well, and add one scant cup milk gradually, cutting it in with a knife. Drop by spoonfuls into the boiling water. Cover closely and



Slicing Peerless Dried Beef

cook for ten minutes. Take out the dumplings. Arrange the meat and vegetables in center of hot platter and the dumplings around the edge, or serve the dumplings on a separate dish.



**LIBBY'S IRISH STEW.** This savory wholesome dish needs hardly any preparation. All that is to be done is to open the can, turn the stew into a saucepan, cover, and place over slow fire till hot; then serve.

**LIBBY'S IRISH STEW WITH DUMPLINGS.** Turn the contents of a can of Libby's Irish Stew into a saucepan, add one cup of boiling water, and bring slowly to the boiling point. Prepare the dumplings as in the receipt for Boiled Beef and Dumplings, and drop by spoonfuls into the boiling stew. Cook for ten minutes, closely covered. Turn the stew out on a platter and arrange the dumplings around it, or serve the dumplings on a separate dish.

**LIBBY'S BEEFSTEAK AND ONIONS** may be converted into a most appetizing dish for breakfast or luncheon. Turn the contents of the can into a saucepan, and cook until heated through; or place can in boiling water for twenty minutes. Serve with baked or boiled potatoes.

**BEEFSTEAK PIE.** Open a can of Libby's Beefsteak and onions, cut the meat into small pieces, and reheat. Partially cook one



Export Shipping Room



cup potatoes cut in slices, and add to the Beefsteak and Onions. Turn into a baking dish, cover with piecrust or a rich biscuit dough, and bake until crust is done.

**LIBBY'S BEEFSTEAK** is also nice when  
**AND ONIONS** served hot with

mashed potatoes, stewed tomatoes, or boiled macaroni.

**LIBBY'S MINCED STEAK.** Reheat contents of one pound can of  
**STEAK.** Libby's Minced Steak. Serve on

small pieces of toast, garnished with poached eggs and toast points.

**LIBBY'S HAMBURGER STEAK AND ONIONS.** Cut into one-fourth inch slices  
and boil on a hot frying pan. Serve hot with maitre d'hotel butter.

**LIBBY'S BAKED PORK AND BEANS.** The value of beans as a food is well known, and those who have used this highly nutritious preparation once will surely never be without it. It may be prepared plain or with tomato sauce.

To prepare Libby's Baked Pork and Beans for the table, place the can in boiling water before opening it, allowing it to remain there twenty minutes. Turn the contents out on a hot platter, and serve with warm brown bread.

**BEAN SALAD.** Turn the contents of a can of Libby's Baked Beans into a bowl, add a few drops of onion juice,



"I sing the sweets I know, the charm I feel, my morning incense, and my evening meal; the sweets of hasty pudding."

and pour over this French or boiled dressing, mix well with a fork, arrange on a bed of lettuce leaves, and garnish with parsley. Serve with brown bread-and-butter sandwiches.



**BAKED BEAN SANDWICHES.** Mash Libby's Baked Beans to a paste, season with Libby's Chili Con Carne or Libby's salad dressing, and spread between slices of bread and butter.

**BAKED BEAN SOUP.** To a one pound can of Libby's Baked Beans add one quart water and one teaspoon chopped onion, and simmer for thirty minutes; wash and rub through a puree strainer; add one tablespoon Libby's Chili Con Carne and one teaspoon lemon juice, and season to taste with salt and pepper. Thicken with one tablespoon flour cooked in one tablespoon butter. Bring to a boiling point and serve.

**LIBBY'S TRIPE, FRIED** (a la maitre d'hotel). Open a can of Libby's Tripe, put the contents in a saucepan, cover with boiling water, and let stand for a few minutes; then drain, rinse the tripe off with cold water and dry it on a towel. Cut it into uniform pieces for serving. Sprinkle with flour, then dip in beaten egg, and cover with bread crumbs; fry until light brown on each side, and serve with maitre d'hotel butter prepared as follows: Cream two tablespoons butter,



Painting Cans



Chicken Cutlets

add one-fourth teaspoon salt, a few grains pepper, one teaspoon lemon juice, and one teaspoon chopped parsley chopped fine. Spread this over the Tripe, and serve with Saratoga Chips.

**LIBBY'S TRIPE (in Batter).**

Put the Tripe, when taken from the can, into a saucepan, cover with boiling water, let stand a few minutes, remove and wipe dry. Cut into pieces for serving. Sprinkle with salt and pepper, dip in batter, fry in a small quantity of fat, and drain.

**TRIPE BATTER.** Mix one cup of flour with one-eighth teaspoon salt ; add gradually one-half cup milk or water, one well-beaten egg, one tablespoon vinegar, and one tablespoon melted butter.

**LIBBY'S TRIPE with CREAM SAUCE.** Put the tripe, when taken from the can, into a saucepan, cover with boiling water, let stand a few minutes, remove, and cut into inch-sized pieces, enough to make two cupfuls. Place a saucepan with two tablespoons butter and one tablespoon lemon juice, over the fire, add the tripe, and season with one-half teaspoon salt and one-eighth teaspoon pepper. Stir and cook for five minutes; prepare at



Labeling

the same time one cup White Sauce. Put the tripe on a hot platter and pour the sauce over it. Serve with boiled or baked potatoes.

**TRIPE à la Creole.** Open a can of Libby's Tripe; rinse off with boiling water, and dry and cut into small uniform-sized pieces enough to make two cupfuls. Cook in two tablespoons butter until yellow, one tablespoon onions chopped fine; add one tablespoon green pepper chopped fine, one tablespoon flour, one-half cup milk or stock, and one-fourth cup chopped tomato; then add tripe and cook five minutes.



**LIBBY'S POTTED CHICKEN** is especially nice for sandwiches. Mix the contents of a can of Libby's Potted Chicken with two tablespoons almonds chopped fine, moisten with mayonnaise or boiled dressing, and spread between thin slices of buttered bread. Whole wheat bread is nice for these sandwiches.

**LIBBY'S POTTED HAM,** is excellent for sandwiches. **BEEF, OR TONGUE** Spread between thin slices of bread and butter, or mix with an equal quantity of hard-

boiled eggs chopped fine. Another way is to mix the potted meat to a smooth paste with boiled or mayonnaise dressing, and add a few of Libby's Midget



Manufacturing Beef Extract



pickles or Queen olives chopped fine before spreading the mixture on the bread.

**LIBBY'S DEVEILED CHICKEN**, may be prepared for sandwiches in the same way as the above.

**STUFFED EGGS.** Cook eggs for thirty minutes in water that is below the boiling point, remove the shells, and cut the eggs into halves lengthwise. Remove the yolks, and put the two whites of each egg together. Mash the yolks, and add half the quantity of Libby's Potted Ham, Beef, or Tongue, with enough melted butter to make a paste. Refill the whites and put them together. Spread the remainder of the paste in the baking dish and place the eggs on it. Pour over a white sauce, allowing one cup sauce to six eggs. Cover with buttered bread crumbs, and bake until crumbs are brown. This makes a delicious luncheon or breakfast dish. Stuffed eggs are nice for lunches or picnics, omitting the white sauce.

**LIBBY'S DEVEILED MEATS** may be substituted for the Potted Meats in the above receipt.

**CANAPE MARTINOT.** Spread circular pieces of toasted bread (or bread cut into narrow oblong pieces and then toasted or fried a delicate brown) with Libby's Deviled Ham, Tongue, or Chicken, and arrange around the edge a border of Libby's Queen olives pitted and cut in quarters; or sprinkle the meat with grated cheese.



Packing Beef Extract



Spread two tablespoons of Libby's Potted Ham, Beef or Tongue, or Libby's Deviled Ham, Tongue, or Chicken over an omelet before folding; or add two tablespoonfuls of Libby's Deviled or Potted Meats to a scrambled egg mixture before cooking.



**LIBBY'S POTTED HAM, BEEF OR TONGUE, WITH WHITE SAUCE.** Spread five slices of bread, nicely toasted, with Libby's Potted Ham, Beef or Tongue. Arrange on a hot dish and pour over them one cup White Sauce.

**LIBBY'S HOG AND HOMINY.** Remove from the can, cut the hominy into one-fourth inch slices, and sauté in hot bacon fat. If preferred crisp, cook slowly. Serve with broiled bacon.

**LIBBY'S COMPRESSED CORNED PORK.** Place a can of Libby's Compressed Corned Pork on ice or in a cool place, for several hours. Cut into thin slices, and arrange nicely on a platter; garnish with watercress, and serve with any of Libby's condiments or relishes,

a salad, or with boiled turnips or cabbage. An excellent hash may be made from the Corned Pork by following the directions for Hash under Libby's Loaf goods.





**LIBBY'S JELLIED HOCKS.** Put in cold place or on ice, for several hours. Remove from can and cut into thin slices, arrange on a platter, and garnish with lemon points and parsley. Another way is to cut the Jellied Hocks into one-half inch cubes, mix with a mayonnaise or boiled dressing, arrange in a bed of shredded lettuce, and garnish with parsley.

**LIBBY'S COTTAGE HEAD CHEESE** may be served in the same way as Libby's Jellied Hocks.

**LIBBY'S BONELESS PIGS' FEET.** Place a can of Libby's Boneless Pigs' Feet on ice or in a cool place until cold; remove from can and cut into thin slices; arrange on a bed of lettuce leaves, garnish with slices of lemon and parsley, and serve with any vegetable salad. Or make a sauce of one cup of Libby's malt vinegar, one-fourth cup onion chopped fine, four cloves, one bayleaf, six whole peppercorns, and a sprig of parsley. Cook slowly ten minutes and set aside until cold; strain through a fine sieve over the Pigs' Feet, and serve.

**LIBBY'S WHOLE PIGS' FEET** may be prepared and served in the same way as Libby's Boneless Pigs' Feet. They may be served hot by placing the can in boiling water and allowing it to remain fifteen minutes. They may also be served with a sauce made from one-half cup vinegar, one-fourth



Mince Meat Packing

cup of Libby's olive oil, one tablespoon capers, one tablespoon chopped pickle, and a few drops of onion juice. Season with one-half teaspoon salt and one-fourth teaspoon pepper, and mix until well blended. This sauce may also be served with the Boneless Pigs' Feet or with Libby's Compressed Pigs' Feet.



**LIBBY'S COMPRESSED PIGS' FEET** is excellent served cold with either of the above sauces or with any vegetable salad. The Compressed Pigs' Feet makes a very good hash. Use one cup of the meat minced fine, to two cupfuls of cooked chopped potatoes; season with onion juice, salt, pepper, and one teaspoon chopped pickle. Put two tablespoons butter in a hot frying pan, add the hash and three tablespoons milk, stir until well mixed, and simmer until a crust has formed underneath. Turn out on a hot platter and serve with Tartare Sauce.

**LIBBY'S STEWED KIDNEYS** may be reheated either by placing the can in boiling water for twenty minutes or by turning the contents of the can into a saucepan. Lemon juice or Madeira wine may be used



One of Libby's Six-Horse Wagons



for additional flavor. Bring to boiling point and serve on small pieces of buttered toast or with any cooked vegetable. The kidneys may be sautéed in two tablespoons of butter; and the reheated sauce, with one tablespoon Madeira wine or one teaspoon lemon juice added, may be poured over the kidneys.

**LIBBY'S CHICKEN TAMALE** should be reheated by placing can in boiling water for twenty minutes before opening. Cut into slices and serve very hot.

**LIBBY'S CHILI CON CARNE** is a nutritious and piquant table delicacy. It may be served either hot or cold with cold meat or tongue, or with hot meats. It may also be served with Libby's Baked Beans.

**LIBBY'S MINCED COLLOPS** may be speedily converted into a substantial breakfast dish when heated and served with a border of mashed potatoes.

**LIBBY'S BRAWN.** This article is of superior quality and flavor, and will be found a most agreeable luncheon or side dish. To prepare for use, put in a cold place over night or on ice for several hours. Remove from can and cut into thin slices with a sharp knife. It is excellent for sandwiches.

**LIBBY'S SAUER KRAUT.** Reheat Libby's Sauer Kraut by placing the can in boiling water for twenty minutes, and serve hot with Libby's Vienna Sausages or with Libby's Corned Beef.

Another way is to turn the contents of a can of Libby's



Soup Kitchen

Sauer Kraut into a hot frying pan, with two tablespoons bacon or other fat. Stir occasionally until heated through.

**LIBBY'S TOMATO CATSUP** is a delicious relish for cold or hot meats, hash, baked beans, or fish balls.



The flavor of soups may often be improved by the addition of a little of Libby's Tomato Catsup.

**LIBBY'S BEEF MARROW** makes an excellent shortening for pastry, biscuits, muffins, etc., in place of butter, lard, or other fat. It may also be used for sautéing or frying.

**MARROW BALLS FOR SOUP.** Rub three teaspoons Libby's Beef Marrow to a cream; add the yolk of one egg, one-fourth teaspoon salt, one-fourth teaspoon grated nutmeg, and one teaspoon parsley chopped fine. Mix these ingredients well; then add five tablespoons grated bread crumbs and the well beaten white of one egg, and form with the hands into twelve small round balls, like marbles. Just before serving any clear soup, bring it to boiling point, add the marrow balls, boil six minutes, and serve.

**BEEF TEA.** Put one-half teaspoon Libby's Extract of Beef, or one and a half teaspoons of Fluid Beef, in one cup boiling water and season with salt and pepper. This makes an excellent Beef Tea.

**BEEF TEA WITH EGG.** Mix one-fourth teaspoon



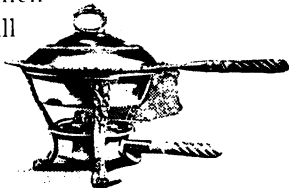


Libby's Extract of Beef, or one teaspoon Fluid Beef, with one-half cup boiling water. Season with salt, and add gradually to the beaten yolk of one egg, stirring constantly. Beat the white of the egg stiff and stir in lightly. Turn into a glass and serve.

**BEEF GLAZE.** Put one tablespoon gelatine into a bowl and cover with one-fourth cup cold water. Let it stand fifteen minutes, then add one cup boiling water, and when the gelatine is dissolved add two teaspoons Libby's Fluid Beef or one teaspoon Beef Extract. Season with salt and pepper. This is used for glazing ham, sweetbreads, tongue, etc. The glazing is done with a brush.

**CONSOMMÉ.** Place a saucepan over the fire and pour into it two quarts boiling water. Add one onion, the red part of one carrot, two stalks celery, two sprigs parsley cut in small pieces, one bayleaf, three cloves and six whole peppers. Cover and boil slowly for one hour. Add three tablespoons Libby's Fluid Beef or four teaspoons Beef Extract, and season to taste with salt and cayenne. Strain through a cloth spread over a strainer. Heat again to boiling point, and serve in bouillon cups, with a thin slice of lemon.

**JULIENNE SOUP.** Cook in boiling salted water one-fourth cup turnips cut in quarter-inch dice, one-fourth cup carrots cut in small strips, and one-fourth cup celery cut in thin pieces. When cooked, drain, and add to one quart boiling water,



with two tablespoons cooked peas, and three teaspoons Libby's Beef Extract or six teaspoons Fluid Beef. Bring to a boil. Season with salt, pepper to taste, and serve hot.



**VERMICELLI SOUP.** Cook one-third cup vermicelli in boiling salted water until soft; drain, and add to one quart boiling water, with three teaspoons Libby's Beef Extract or six teaspoons Fluid Beef. Bring to a boil and season with salt, pepper and celery salt. Rice, barley or macaroni may be substituted for the vermicelli.

**TOMATO SOUP.** Cook one quart or one can of tomatoes, four peppercorns, two cloves, one teaspoon salt, one teaspoon sugar, one tablespoon chopped onion, and one sprig of parsley, in five cups boiling water for thirty minutes; strain, and add three teaspoons Libby's Beef Extract or six teaspoons Fluid Beef. Bring the soup to

the boiling point, and thicken with two tablespoons flour cooked in two tablespoons butter. Strain into a hot tureen, and serve with croutons. To have a clear soup, thicken with arrowroot or cornstarch, using one tablespoon of either.



**MIXED VEGETABLE SOUP.**

Put two quarts of water into a soup kettle, bring to a



boiling point, and add one-half cup each of chopped carrots and onion, one-fourth cup each chopped cabbage and turnip, one cup tomato, one teaspoon sugar, one teaspoon salt, and one-fourth teaspoon pepper. Cook until the vegetables are tender. Then add four teaspoons Libby's Beef Extract or two tablespoons Fluid Beef, and if necessary add more salt and pepper and a few grains of celery salt. Bring to boiling point and serve without straining.

The flavor of soups, stews and gravies is improved by the addition of a small quantity of Libby's Beef Extract or Fluid Beef.

**LIBBY'S SOUPS** are excellent and easily prepared for the table. All that is necessary to do is to remove the contents from the can, add an equal quantity of boiling water, season with salt and pepper and bring to the boiling point. Turn into a hot tureen and serve at once.

**LIBBY'S CONCENTRATED SOUPS** also require very little preparation before serving. Empty the contents of a can into a saucepan, add one pint of boiling water, season with salt and pepper, bring to the boiling point, and serve at once. This will make delicious soup for six.

**TOMATO BISQUE.** Melt one tablespoon of butter in a saucepan, and add one tablespoon of flour mixed with one-fourth teaspoon salt and a few grains of pepper. When well mixed, pour on gradually one pint





of milk, and stir and cook until it thickens. In the meantime, empty one can of Libby's Concentrated Tomato Soup into a saucepan. When it reaches the boiling point, add it slowly to the White Sauce. Serve at once with croutons. This is sufficient for six plates.



Beefsteak à la Printanière

**CHICKEN CREAM WITH CELERY.** Cook one pint of celery chopped fine in three cups boiling salted water. When soft, rub through a sieve. Cook one tablespoon butter and one tablespoon flour together, and add the strained celery broth and one can of Libby's Chicken Soup. Boil five minutes. Mix the yolks of two eggs with one cup of milk and add it to the soup; remove from fire, strain into hot tureen, and serve at once.

**CONSOMMÉ A LA ROYALE.** Beat the yolks of three eggs slightly. Add one-eighth teaspoon salt, a few gratings nutmeg, a few grains cayenne, three tablespoons milk, and three tablespoons water. Pour the mixture into a small buttered mold, set in a pan of warm water, and bake until firm. Cool, remove from mold, and cut into fancy shapes. In the meantime empty one can of Libby's Consommé soup into a saucepan. Add one cup of water, bring to the boiling point, strain through a fine sieve into a hot tureen, and add the custard. In place of the Royale Custard, boiled rice, macaroni or barley may be added to the consommé.





**LIBBY'S SOUP AND BOUILLI.**

Turn the contents of a can of Libby's Soup and Bouilli into a saucepan, add one and a half cups water and one-half cup cooked barley, bring to the boiling point, and serve.

**OX-TAIL SOUP.** Put three tablespoons butter in a saucepan, add one cup each fine-cut onions, celery and carrots, and cook for five minutes; add two tablespoons flour, and cook until the flour is light brown. Then add three pints meat stock or three pints boiling water, with three teaspoons Libby's Beef Extract, and cook for fifteen minutes. Strain, and add the soup to one can Libby's Ox-tails and one-half pint sherry wine. Season to taste with salt and pepper, cook ten minutes, and serve. One-half cup boiled barley may be added to the soup, if desired.

**OX-TAIL À LA PRINTANIERE.** Open a can of Libby's Ox-tails, turn the contents into a saucepan, and place over the fire until heated through. Turn the ox-tails out on a hot platter and surround them with cooked carrot balls, cauliflower, asparagus tops, and wax beans cut in diamond shape. Serve with boiled potatoes on a separate dish.

**LIBBY'S EXTRA QUALITY MOIST MINCE MEAT** comes only in hermetically sealed glass jars, and is of a very fine flavor and quality. To make one large spoon use two cups Mince Meat, one-half cup sugar, one-fourth cup



water, and one-eighth teaspoon salt. One or two tablespoons of brandy may be added if desired.



**LIBBY'S PREMIER MOIST** and Libby's  
**MINCE MEAT** Moist Mince

Meat, are two excellent preparations, ready for use. To make one large pie from either of these, use two cups Mince Meat, one-fourth cup sugar, one-fourth cup water, and, if desired, one-fourth cup raisins.

**LIBBY'S CONDENSED** is carefully prepared with the  
**MINCE MEAT** best quality of fruits, spices, beef, cider, sugar, molasses, etc., and its quality can not be surpassed. This article is packed in cartons, pails, drums, quarter barrels, half barrels, and full barrels; also in tierces.

**LIBBY'S CONDENSED** To make one large and one small  
**MINCE MEAT.** pie, add to one package of Libby's Condensed Mince Meat two and one-half cups water; mix well together and simmer for twenty minutes; then add one-half cup sugar, two tablespoons vinegar, and if desired, two tablespoons brandy, wine, or boiled cider. It will then be ready for the crust.

**PLUM PUDDING.** Take one package Libby's Condensed Mince Meat, two tablespoons yellow cornmeal, one cup flour, one-half cup sugar, one-half cup water, one half cup milk, two eggs, two tea-  
spoons baking soda, one  
teaspoon cinnamon. In p. and  
one-fourth tea ce, mac'es.  
Put the Mince consor. a



Refrigerator Car



pan with the water, heat gently, and stir all lumps smooth. Scald the milk and pour it over the cornmeal. Beat the eggs and sugar together. When the cornmeal and Mince Meat are cool, add to the eggs and beat thoroughly. Mix the flour, baking powder, and spices together; sift into the mince meat mixture, and beat well. Turn into a buttered mold, cover closely, and steam for three hours. Serve with brandy sauce.

**LIBBY'S PEERLESS PLUM PUDDING.** This very delicious pudding is easily prepared for serving. Place the can in boiling water for thirty minutes. Serve with a hard sauce or with a liquid pudding sauce.

**LIBBY'S HOME-MADE PLUM PUDDING** is another of Libby's excellent preparations, and it may be prepared for serving in the same way as Libby's Peerless Plum Pudding.

A simple but delicious sauce to serve with Libby's Plum pudding is prepared as follows: Mix thoroughly two tablespoons of flour with one-half cup sugar and one-eighth teaspoon salt. Put one cup water in a saucepan, and as soon as it reaches the boiling point add the dry ingredients and one teaspoon butter, stirring constantly; pour while hot over two well-beaten eggs. Flavor with one-fourth teaspoon nutmeg and one tablespoon brandy, or with any desired flavoring.



**LIBBY'S COTTAGE LOAF** is excellent served cold, or for sandwiches, and may be prepared in many different ways. Follow the receipts for any of LIBBY'S LOAF goods, substituting the Cottage Loaf for the Loaf preparation called for.



**MELROSE PATÉ.** Place a half-pound can of Libby's Melrose Paté for an hour or two in a cool place. When thoroughly cold, open the can, turn the contents out on a board, and cut the meat into quarter-inch slices. Arrange the slices, one overlapping the other on a platter, garnish with parsley or cress, and serve with potato or tomato salad.

**HASH BALLS.** Open a half-pound can of Libby's Melrose Paté and chop the meat fine. Add an equal quantity of chopped cold cooked potatoes, season with salt and pepper to taste, add one-fourth cup hot water or milk, and mix. Form the preparation into round balls

a little larger than an egg, flatten to about one-half inch in thickness, and fry to a light brown on both sides. They are nice to serve with poached eggs.



**SANDWICHES.** Take any of Libby's Loaf preparations and mix with mayonnaise dressing and a few of Libby's Queen olives chopped very fine. Use enough of the dressing to make a smooth paste. Spread the mixture between pieces of buttered bread.



These are particularly nice when made with either Libby's Chicken Loaf, Libby's Ham Loaf, or Libby's Beef Loaf.

**HASH.** All of Libby's Loaf preparations make delicious hash. Use the proportion of one cup meat loaf to two cups cold cooked potatoes chopped fine, and season with salt and pepper. Put three tablespoons hot

water or milk in a frying pan, and add two tablespoons butter or good drippings. When hot, put in the hash, and simmer until a crust is formed underneath. Fold like an omelet and turn out on a hot platter. If desired, a few drops of onion juice or one teaspoon chopped parsley may be added.

**LIBBY'S SALAD DRESSING** is one of the best of the new preparations this company is constantly putting on the market, and will be found a most convenient article for the table, being ready for immediate use. It makes an excellent dressing for cold meats, fish, etc., and may be substituted for Boiled or Mayonnaise Dressing on either meat, fish, or vegetable salads.

**POTATO SALAD.** Cut cold boiled potatoes into one-half inch cubes and season with salt and pepper. For two cups of potatoes, use about three tablespoons onion chopped fine, and moisten with Libby's Salad Dressing.



Arrange on bed of lettuce leaves, and garnish with parsley, Libby's Queen Olives, or Libby's Gherkins cut in strips. The whites and yolks of hard-cooked eggs are also excellent for garnishing.

Many of Libby's canned meats make excellent salads. Cut the meat into small cubes, moisten with Libby's Salad Dressing, arrange on a bed of lettuce leaves, and use Libby's Queen Olives or Gherkins as a relish. They may also be cut into strips and used as a garnish.



**LIBBY'S QUEEN OLIVES** are large, carefully prepared olives with a fine flavor. They are delicious when served very cold as a relish, or they may be used as a garnish for salads, or may be chopped fine and added to any of the preparations for sandwiches.

**LIBBY'S GHERKINS** are a most appetizing relish and make a dainty garnish for salads or sandwiches. The spiciness and fine flavor of these small pickles make them particularly nice to serve with cold meats or fish.



**PASTRY.** One and one-half cups flour, six level tablespoons Libby's Old Fashion Shortening, one-half teaspoon salt, and cold water. Mix and sift flour and salt, add Old

"Fruits and date-bread loaves closed the repast,  
And Mocha's berry, in small china cups, came in at last."

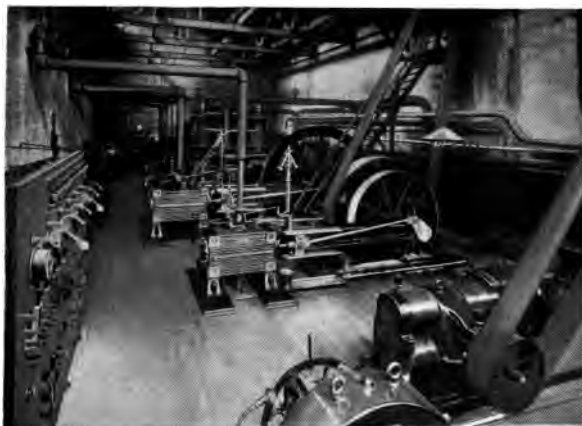
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Fashion Shortening, cutting it in with a knife. Moisten sparingly with cold water to a stiff dough. This is enough for one pie.

**LIBBY'S OLD FASHION** is one of the latest products this **SHORTENING** firm has put on the market, and will be found a particularly good shortening for pastry, tea biscuit, etc.

Libby's Old Fashion Shortening will also be found a fine fat for either deep or shallow frying. In fact it can be used with successful results in any receipt calling for shortening.

Old Fashion Shortening is clean and free from odor ; consequently there is no taste of fat whatever in the food, as is often the case with other shortenings.



Central Power Plant



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